

## **Historic, Archive Document**

**Do not assume content reflects current scientific knowledge, policies, or practices.**



ats1975  
AiU54

# ISSUANCES

of the

## Meat and Poultry Inspection Program

January 1978



F  
S  
Q  
S

### CONTENTS

- CFR Notice  
Mechanically Deboned Meat
- MPI Bulletins  
77-143-A, Checklist of MPI Bulletins
- Changes  
78-1, Meat and Poultry Inspection Manual
- 78-1, Meat and Poultry Inspection Regulations

U.S. DEPARTMENT OF AGRICULTURE  
FOOD SAFETY AND QUALITY SERVICE

FEB 14 1978

UNITED STATES DEPARTMENT OF AGRICULTURE  
Food Safety and Quality Service  
Meat and Poultry Inspection Program  
Washington, D.C. 20250

**MEAT AND POULTRY INSPECTION (MPI)  
PUBLICATIONS**

**Issuances of the Meat and Poultry Inspection Program.** This publication is published monthly by the Issuance Coordination Staff, and includes selected CFR amendments, MPI bulletins, and MPI directives; changes to the Meat and Poultry Inspection Manual; and changes to the Meat and Poultry Inspection Regulations. Subscription for 1 year (12 issues) is \$13.00 in U.S. and possessions, and \$16.25 in other countries; cost of one copy is \$1.25 in U.S. and possessions and \$1.75 in other countries.

**Meat and Poultry Inspection Manual.** This manual contains procedural guidelines and instructions useful in enforcing laws and regulations related to Federal meat and poultry inspection. Copy of the publication and changes since its printing: \$16.50 in U.S. and possessions, and \$20.75 in other countries.

**Meat and Poultry Inspection Regulations.** This publication contains regulations for slaughter and processing of livestock, poultry, as well as for certain voluntary services and humane slaughter. Copy of the publication and changes since its printing: \$30.00 in U.S. and possessions, and \$37.50 in other countries.

**Meat and Poultry Inspection Directory.** This directory is published semiannually. Subscription for 1 year (two issues) is \$7.60 in U.S. and possessions, and \$9.50 in other countries; cost of one copy is \$3.80 in U.S. and possessions, and \$4.75 in other countries.

**List of Chemical Compounds.** Lists nonfood compounds authorized for use in plants operating under USDA Meat and Poultry, Rabbit and Egg Products Inspection Programs, and the U.S. Department of Commerce, Fishery Products Inspection Program. Cost of one copy is \$2.45 in U.S. and possessions, and \$3.05 in other countries.

**U.S. Inspected Meatpacking Plants; A Guide to Construction, Equipment, Layout; Agriculture Handbook No. 191.** This handbook is designed to supply interpretation of regulations and guidelines in designing, building, altering, and maintaining meatpacking plants to operate under Federal inspection. Cost of one copy is \$2.90 in U.S. and possessions, and \$3.65 in other countries.

**Accepted Meat and Poultry Equipment.** This publication is published three times yearly, contains information on equipment construction and acceptance, and lists commercially available equipment acceptable for use in federally inspected meat and poultry plants. Subscription for 1 year (three issues) is \$5.65 in U.S. and possessions, and \$7.10 in other countries; cost of one copy is \$1.90 in U.S. and possessions, and \$2.40 in other countries.

---

#### **HOW TO ORDER**

Persons, other than MPI personnel, should write to the Superintendent of Documents, U.S. Government Printing Office, Washington, D.C. 20402. Check or money order should be made payable to the Superintendent of Documents and should be mailed with the request.

#### **CORRESPONDENCE**

Correspondence on subscriptions should be addressed to the Superintendent of Documents, U.S. Government Printing Office, Washington, D.C. 20402.

Correspondence on the contents should be addressed to USDA, FSQS, MPI, Issuance Coordination Staff, Washington, D.C. 20250.

Correspondence on mailing and distribution should be addressed by MPI personnel through regional director, and by State personnel through State program director and MPI regional director to USDA, FSQS, Administrative Services Division, Room 0157, South Building, Washington, DC 20250.

65224

[3410-37]

**Food Safety and Quality Service  
MECHANICALLY DEBONED MEAT**

**Availability of Report**

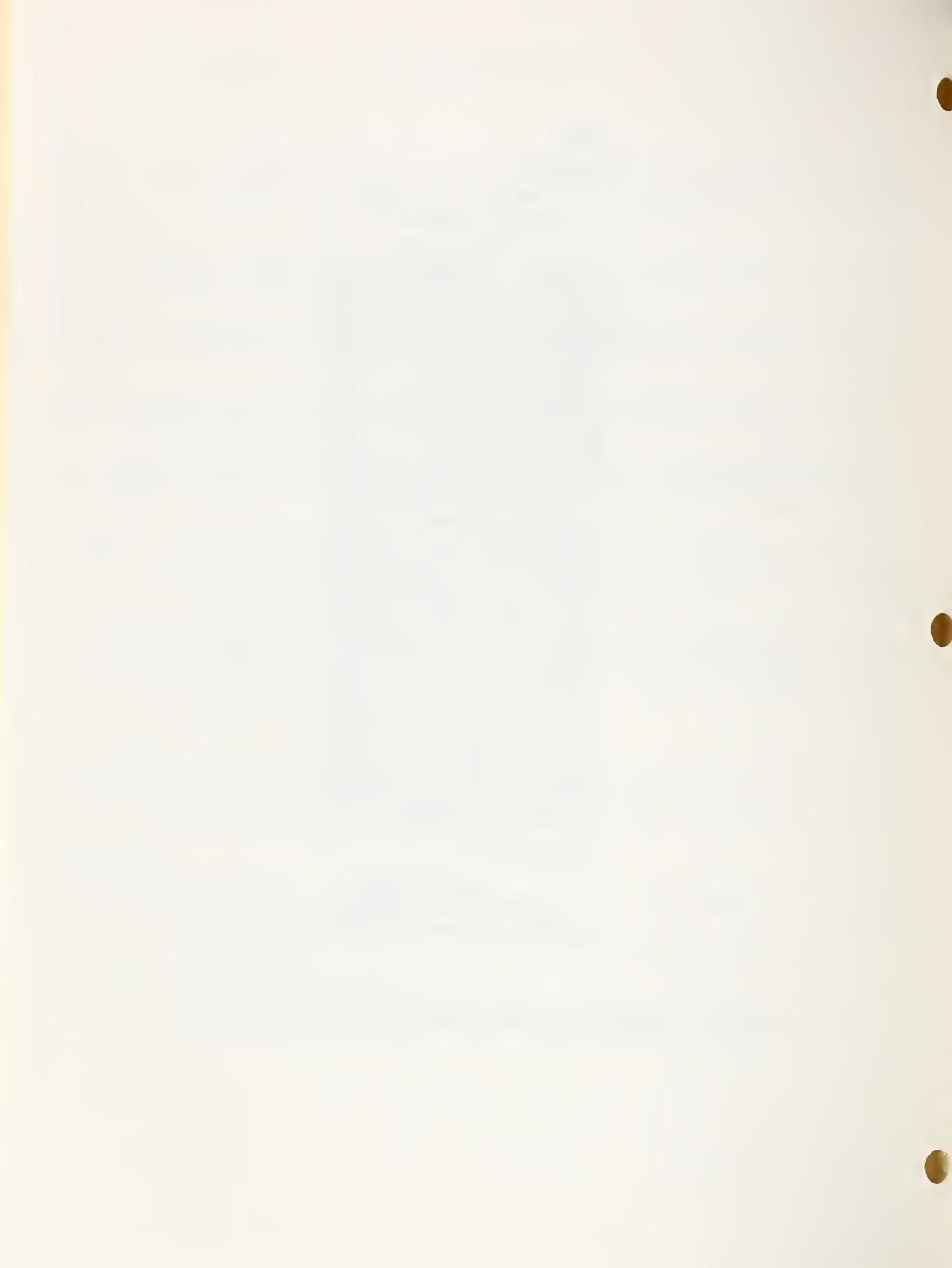
On October 6, 1977, the Administrator published a notice of proposed rulemaking titled "Standards and Labeling Requirements for Tissue from Ground Bone." It appeared in Volume 42, No. 194, pages 54437-54442 of the **FEDERAL REGISTER** with a comment period which closed December 5, 1977.

That document referred to a report by an expert Panel which evaluated the health and safety aspects of mechanically deboned meat. After discussing the findings, the proposal stated that the report could be obtained by writing the Office of Information, Food Safety and Quality Service, U.S. Department of Agriculture, Washington, D.C. 20250. Those writing for this report received Volume I titled "Final Report and Recommendations of Select Panel on Health and Safety Aspects of the Use of Mechanically Deboned Meat," and a promise of Volume II titled "Background Materials and Details of Data, Health and Safety Aspects of the Use of Mechanically Deboned Meat" as soon as it was printed.

Volume II contains the background material, details of data and methodology for the recommendations made in Volume I. Volume II is now available and persons wishing to obtain Volume I or Volume II, or both, may do so by contacting the Office of Information, Food Safety and Quality Service, U.S. Department of Agriculture, Washington, D.C. 20250.

Done at Washington, D.C., on: December 23, 1977.

*JOSEPH A. POWERS,  
Acting Administrator,  
Food Safety and Quality Service.  
[FR Doc. 77-37187 Filed 12-29-77; 8:45 am]*



INFORMATION FOR: MPI Employees and Interested Parties

CHECKLIST OF MPI BULLETINS

This checklist includes active bulletins published on or before December 31, 1977, and obsolete bulletins canceled September 1 through December 31, 1977. Bulletins not appearing on this list (except those published after December 31, 1977) are obsolete and should be removed from active files.

Number Date	Subject	Orig. Staff Dist. Codes	Number Date	Subject	Orig. Staff Dist. Codes
11 6/23/72	Plant Operating Schedules Working Conditions, Poultry Plants	FO S-12, S-13 ES-14, S-15 ES-16, ES 16-1, ES 16-2, S-17, S-18 (Poultry Plants)	406 8/21/73	Labeling - Nitrates Omitted from Product Formulae	PLS Q, P, T, U-U-2
211 2/20/73	Net Weight Compliance	PLS Q	418 8/31/73	Labeling Standards for Certain Cooked Sausages	PLS Q, P, T, U-U-2
235 3/15/73	Nutritional Labeling	PLS EA-ET, U-U-2	440 10/3/73	MPI Responsibilities in Retail Stores	CS N, Q, U-2
263 4/6/73	Waste Disposal Permit	FO P, Q, U-2	449 10/12/73	MPI Directive 920.1 Procedure for Submitting Label Applications	IC Q, P, T, U
264 4/11/73	Criteria for Granting Inspection When There is Evidence of Questionable Activities by the Applicant as Specified in Section 401 of the FMIA or Section 18(a) of the PPIA	CS A-L, N-Q	456 10/19/73	Warm Cut-Up and Deboning of Poultry	ISR Q
367 8/1/73	Meat Trimmings	PLS Q, P, T, U, U-2	503 12/5/73	Chemical Sanitizing of Mech- anical Poultry Eviscerators	PFE Q, P, S, U
370 8/2/73	Distribution of Evaluation Incident Reports	CS N, K, A	506 12/6/73	Labeling Spices, Flavorings, and Colorings	PLS Q, P, S, U-U-2
388 8/10/73	Meat Trimmings	FO Q, P, T, U	542 12/26/73	Labeling USDA Specification Product	PLS Q, P, T, U-U-2
392 8/10/73	Cured Meat Product Labeling	PLS Q, P, T, U-U-2	553 1/2/74	Extension of Time for Cured Meat Product Labeling	PLS Q, P, T, U-U-2
398 8/16/73	Percentage Labeling Guidelines	PLS Q, P, T U-U-2	563 1/2/74	Labeling Frozen Dinners	PLS Q, P, T, U-U-2
			586 1/24/74	Certified Pork--Trichinæ Control by Refrigeration	ISR Q, P, T, U-U-2
			611 2/14/74	Exports of Horsemeat to the United Kingdom	FPS P, Q, T, U-U-1
			616 2/22/74	MPI Bulletin 367	IC Q, P, T, U-U-2
			619 2/25/74	MPI Directive 918.1, Poultry Carcass Inspection Program	ISR Q

DISTRIBUTION: (Issuances)

CATEGORY: A - General

REGS:

OS: IC

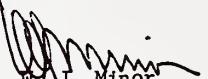
MANUAL:

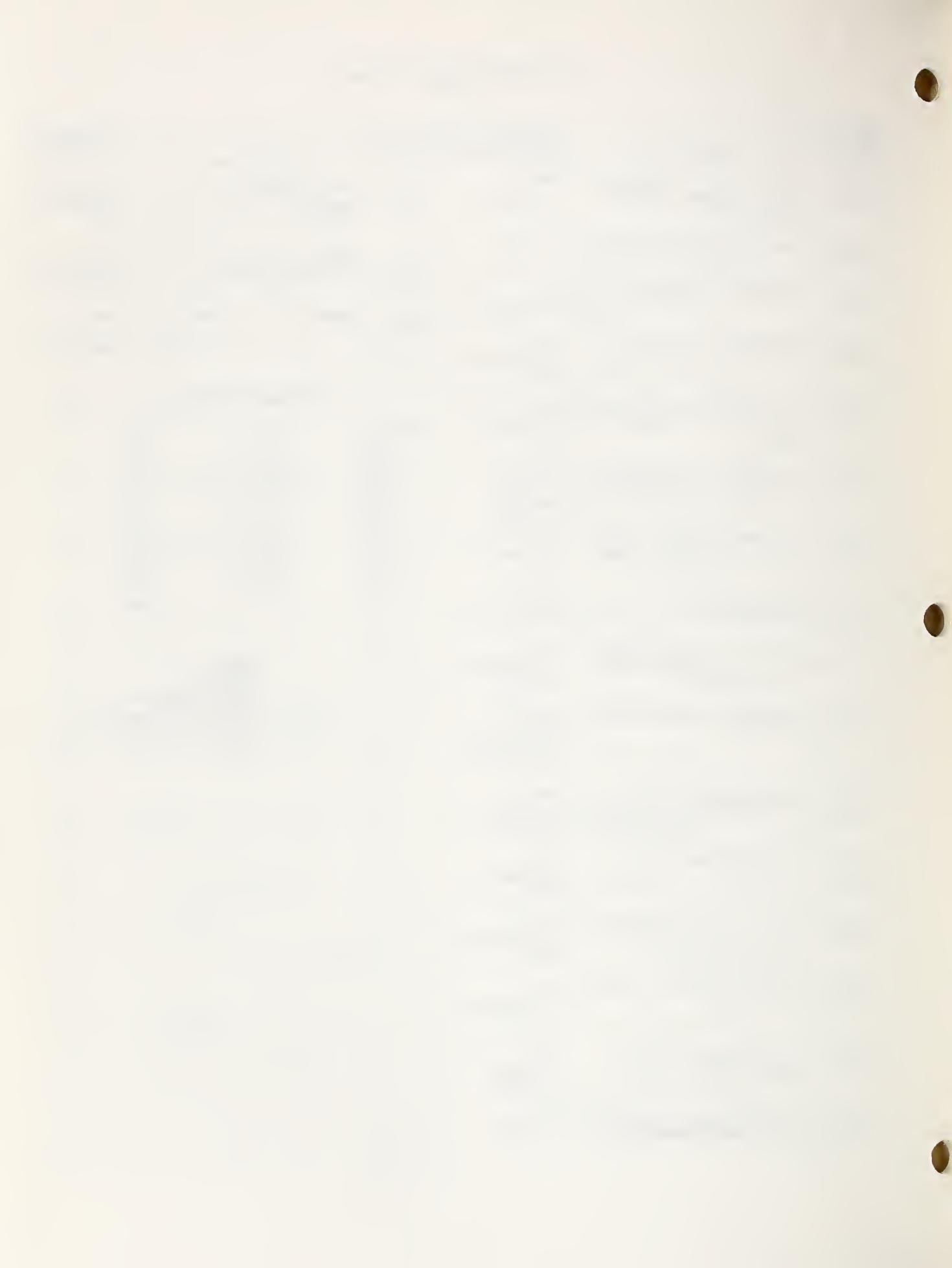
<u>Number</u>	<u>Subject</u>	<u>Orig. Staff Dist. Codes</u>	<u>Number</u>	<u>Subject</u>	<u>Orig. Staff Dist. Codes</u>
<u>Date</u>			<u>Date</u>		
629 3/5/74	Sorbitol in Cooked Sausages	PLS Q, P, T, U-U-2	75-4 1/2/75	Flexible or Semirigid Retortable Packages	ISR/PLS P, Q, S, T, U-U-2
648 3/20/74	Sampling Method for Establishment Not Using the Online Plan for Ready-to-Cook Young Chickens	ISR Q, P, T, U-U-2	75-29 2/11/75	Labeling Required Features	PLS P, Q, S, U-U-2
650 3/19/74	Labeling Meat and Poultry Products with Nonmandatory Features at Locations Other than Official Establishments	PLS Q, P, T, U-U-2	75-56 3/21/75	Poultry Carcass Inspection Program--Turkeys	ISR A-O P, Q, S, T, U, U-2
670 4/12/74	Operations, Procedures and Equipment	FO Q, P, T, A, I, J, K, L, M, N, O	75-99 6/26/75	Universal Product Code and Postal Zip Code Added to Labeling	PLS A-O, P, Q, S, U
724 6/6/74	Training in Field Operations	FO EA, EK, EL, EN, EO, P, Q, T	75-105 7/15/75	Asbestos Filters	PFE A-O, P, Q, S, U, U-2
742 6/21/74	Procedure for Controlling Temperatures of Smoking and/or Drying Rooms in Plants Processing Country Cured Pork Products	ISR Q, T, U-U-2	75-129 9/2/75	Jar Closure - Vacuum-Packed Containers	PLS A-O, P, Q, S, T, U-U-2
784 8/5/74	Poultry Carcass Inspection Program--Mature Chickens	ISR All MPI Codes	75-138 9/25/75	Review and Report of Accusations Against Inspection Personnel	PD A-O, P, Q, S, T, U
794 8/26/74	Neck Cracking for Mechanical Evisceration	ISR P, Q, S, U	75-158 10/29/75	Bratwurst	PLS A-O, P, Q, S, U, U-2
800 9/4/74	Procedures for Controlling Temperatures of Smoking and/or Drying Rooms in Plants Processing Dry-Cured Pork Products	ISR Q, P, T, U, U-2	76-6 1/7/76	Items Used with Meat or Poultry Products that are Unapproved or Approved but Unacceptable	ISR A-O, P, Q, S, U
809 9/10/74	Perishable, Heat Processed Canned Meat Products	PLS Q, P, S, U-U-2	76-29 2/20/76	Canning Operations and Critical Control Factors	ISR A-O, P, Q, S, T, U, U-2
816 9/16/74	Nutrition Labeling	PLS All MPI Codes	76-40 3/8/76	Turkey Ham	PLS A-O, P, Q, S, U
837 10/10/74	Maturation of Canned Hams Prior to Heat Processing	ISR P, Q, S, T, U, U-2	76-41 3/9/76	Amendment to MPI Directive 462.1, Standards of Performance	MFS EA, EI, EJ, EM
888 11/21/74	Nutrition Labeling	PLS P, Q, T, U-U-2	76-58 4/15/76	Meat Branding Inks	SS A-O, P, Q, S, U, U-2 (Issuances)
911 12/24/74	Labeling Spices, Flavorings, and Colorings	PLS Q, P, T, U-U-2	76-60 4/16/76	Labeling Meat Quality & Yield Grades	PLS A-O, P, Q, S, U, U-2
75-3 1/2/75	Control of Canning Operations Conducted at Official Establishments	ISR Q, P, S, T, U-U-2			

Number Date	Subject	Orig. Staff Dist. Codes	Number Date	Subject	Orig. Staff Dist. Codes
76-65 4/27/76	Protein Multiplier Table Change in the Chemistry Laboratory Guidebook	SS A-O, P, Q,	76-175 11/12/76	Livestock Slaughter Data	WSDS A-O, P, Q, S, U
76-74 5/6/76	Approving Officers (Imprest Fund)	MFS EA, EI, EJ, EM	76-179 11/17/76	Inspection Requirements for Certain Uncured Beef Products	ISR A-O, P, Q, S, T, U, U-2
76-75 5/10/76	Study to Establish Work Standards for Processing Inspectors	WSDS A-O, P, Q, U	76-186 11/29/76	Meat Slaughter and Processing Data Forms MP 403, 403-6, and 404	WSDS M90 (M01-M03) M05-M12
76-79 5/17/76	Label Declarations of Salt or Sodium Content	PLS (Issuances)	76-198 12/13/76	Utilization of Employees on Short Days	MFS A-O, P, Q, S
76-80 5/19/76	Export of Poultry Products to Iraq	FPS A-O, P, Q, S, U	77-5 1/25/77	MP Form 455	SDS A-O P, Q, S, T, U
76-84 5/28/76	Change of Residue Program to the Regional Office	SS A-O, P, Q	77-12 1/31/77	Submitting Quality Control Program for MPI Approval	SDS A-O P, Q, S, U, U-2
76-113 7/13/76	Prohibition Against Carrying Firearms	PD A-O, P, Q, S, T	77-13 2/1/77	Guidelines for Semi-Dry Poultry Offal Systems	PFE A-O P, Q, S, U, U-2
76-116 7/21/76	Tours of Duty	MFS Limited	77-18 2/9/77	Labeling Meat Quality and Yield Grades	STS A-O P, Q, S, U, U-2
76-123 8/3/76	MPI-APHIS Management and Com- munication System Coordination	WSDS A-O, Q	77-19 2/9/77	Water Reuse	SDS A-O P, Q, S, U
76-136 8/25/76	Import Certification	FPS A-O, P, Q, S	77-20 2/10/77	Labeling Declaration for Proprietary Mixtures	PLS A-O, P, Q, S, T, U, U-2
76-137 8/26/76	Echinococcosis Reporting	ISR A-O, P, Q, S	77-27 3/7/77	Imports from Spain	FPS A-O, P, Q, S
76-143 9/1/76	Temporary Restraining Order	FO A-O, P, Q, S, U, U-2	77-28 3/7/77	Imports from Panama	FPS A-O, P, Q, S
76-145 9/8/76	Clarification of Religious (Buddhist) Requirement	ISR A-O, P, Q, S, U, U-2	77-30 3/8/77	Poultry Labels Approval	PLS A-O, P, Q, S, T
76-146 9/14/76	Mechanically Deboned Meat	IC A-O, P, Q, S, T, U, U-2	77-32 3/8/77	Identification of Gelatin or Monosodium Glutamate on MP Form 22	FPS A-O, P, Q, S
76-147 9/17/76	Inspection of Contract Specification Product	FO A-O, P, Q, S, T, U	77-34 3/16/77	Chemical Disinfection in Lieu of 180° F. Water (Issuances)	SDS
76-156 10/6/76	Low Temperature Rendered Products	TS A-O, P, Q, S, T, U, U-2	77-40 2/23/77	Certified and Recognized Laboratories	FPS A-O, P, Q, S
76-170 11/4/76	Application Form for Label Approval	PLS A-O, P, Q, S, U	77-49 4/15/77	Compensability of Travel as Work	MFS A-O, P, Q, S
76-172 11/11/76	Staff Functions-Technical Services	STS A-O, P, Q	77-54 4/26/77	Errors in MP Forms 403, 403-6, and 404	WSDS A-O, P, Q, S

Number Date	Subject	Orig. Staff Dist. Codes	Number Date	Subject	Orig. Staff Dist. Codes
77-55 4/28/77	Guidelines for Charging Obligation Documents Under the Reorganization of FSQS and APHIS	MFS A-0	77-91 6/29/77	Minimum Count	TS A-0,P,Q,S,U
77-58 5/11/77	Grade Markings on Containers of Beef Cuts for USDA Contract	PLS A-0,P,Q,S,U, U-2	77-92 7/6/77	The Implementation of the National Interim Primary Drinking Water Regulations and Their Effect on the Meat and Poultry Inspection Program	PFE A-0,P,Q,S,U, U-2
77-59 5/11/77	Application for Federal Inspection	FO A-0 P,Q,S,U	77-94 7/6/77	Representations and War- ranties in Connection with USDA Purchase Programs	TS A-0,P,Q,S,U
77-61 5/11/77	Exports to the Netherlands Antilles	FPS A-0 P,Q,S,U	77-97 7/14/77	Imports from France	FPS A-0,P,Q,S
77-64 5/12/77	Poultry Exports to Great Britain and New Zealand	FPS A-0 P,Q,S,U	77-98 7/14/77	Correction of APHIS Bulletin 76-30	MFS A-0,P,Q,S,T
77-65 5/13/77	Thirty-Thirty Test for Per- cent Pump	SDS A-0 P,Q,S,U, U-2	77-99 7/14/77	Use of "Class" Identifica- tion on MP Form 506	FPS A-0,P,Q,S,U
77-66 5/17/77	Energy	PFE (Issuances)	77-103 7/25/77	Exports to the Republic of China (Taiwan)	FPS A-0,P,Q,S,U
77-69 5/24/77	Exports to Sweden	FPS A-0,P,Q,S,U	77-105 8/8/77	Exports to Japan	FPS A-0,P,Q,S,U
77-71 5/24/77	Random Sampling Require- ments for Residue Monitoring	SS A-0,P,Q,S	77-107 8/8/77	Canned Product (21-Pound Hams) From the Netherlands	FPS A-0,P,Q,S
77-72 6/1/77	Exports of Horsemeat to Sweden	FPS A-0,P,Q, S,U	77-108 8/8/77	Exports to Canada - Pharmaceutical Products	FPS A-0,P,Q,S,U
77-74 6/8/77	Mechanical Label Printing Devices	FO A-0,P,Q,S,U	77-110 8/19/77	Hold and Test Restriction on Imported Product from Est. 89, Argentina	FPS A-0,P,Q,S
77-76 6/8/77	Cheesefurter Samples for Added Water Compliance	SS A-0,P,Q,S	77-111 8/24/77	Export of Pork to Great Britain (United Kingdom)	FPS A-0,P,Q,S,U
77-78 6/15/77	Silicone Sealants and Adhesives	PFE A-0,P,Q,S,U	77-113 8/26/77	Undercooked Imported Product	FPS A-0,P,Q,S,U
77-79 6/22/77	Labels for Pepperoni Sausage	PLS A-0,P,Q,S,U	77-114 8/26/77	Residue Sampling Requirements	SS A-0,P,Q,S, U-2
77-80 6/23/77	Pseudorabies and Hog Cholera Surveillance	ISR A-0,P,Q,S,U	77-115 9/1/77	Return of Exported Product	ISR A-0,P,Q,S,U
77-85 6/28/77	Exports to the Netherlands	FPS A-0,P,Q,S,U	77-116 9/1/77	Minimum Cooking Requirements for Precooked Roast Beef	IC A-0,P,Q,S,U
77-87 6/28/77	Poultry Exports to Iran	FPS A-0,P,Q,S,U	77-117 9/21/77	School Lunch Labeling Statements	PLS A-0,P,Q,S,U, U-2
77-90 6/29/77	Exports to Japan	FPS A-0,P,Q,S,U			

Number Date	Subject	Orig. Staff Dist. Codes	Number Date	Subject	Orig. Staff Dist. Codes
77-119 10/5/77	Export to West Germany of Edible Product Intended for Animal Food	FPS A-0,P,Q,S,U	77-139 12/12/77	Error In Reprint of MP Form 22	SS M90,M09-M12, M18
77-122 10/25/77	Carcass Reinspection--Ducks	ISR A-0,P,Q,S,U	77-140 12/12/77	Reinspection of Poultry Necks and Giblets	ISR M90,M09-M12, M25
77-123 11/4/77	Exports to West Germany (FRG)	FPS M90,M09-M12	77-141 12/12/77	Exports to Saudi Arabia	FPS M90,M09-M12, M94
77-124 11/4/77	Exports to Switzerland	FPS M90,M09-M12, M94			
<b>BULLETINS DELETED</b>					
77-125 11/7/77	Imported Product from Establishments TIF-34 and TIF-49, Mexico	FPS M90,M10,M11, M14	597 76-82 76-153	77-57 77-62 77-63	77-104 77-106 77-109
77-126 11/7/77	Submission of Samples for Biological Residue Analysis	SS M90,M04, M09-M12	76-178 76-192 76-195 76-205	77-73 77-75 77-77 77-86	77-112 77-114-A 77-118 77-120
77-128 11/8/77	Hold and Test Restriction on Imported Product from Est. 572, Australia	FPS M90,M10,M11, M14	77-1 77-35 77-36 77-43	77-88 77-95 77-96 77-102	77-121 77-127 77-136 77-142
77-129 11/11/77	Water Conservation and Sanitation	SDS (Issuances)			77-143
77-130 11/15/77	Hold and Test Restriction on Imported Product from Est. 69, Canada	FPS M90,M04,M10, M11,M14			
77-131 11/15/77	Submission of MP Form 404 Monthly	WSDS M90,M10-M12, M18,M22,M28, M32			
77-132 11/28/77	Poultry Exports to the Federal Republic of Germany	FPS M90,M09-M12, M25,M27			
77-133 11/28/77	Exports of Horsemeat to Denmark	FPS M90,M09-M12, M26			
77-134 11/28/77	Hold and Test Restriction on Imported Product from Est. 35, Canada	FPS M90,M09-M11, M14			
77-135 12/2/77	Bovine Tuberculosis Eradication Program	FO M90,M09-M12, M16			
77-137 12/12/77	Poultry Exports to West Germany (FRG)	FPS M90,M09-M11, M12,M27			
77-138 12/12/77	Policy Statement on Equal Employment Opportunity	MFS M90,M92			

  
W.L. Minor  
Chief Staff Officer  
Issuance Coordination Staff





UNITED STATES DEPARTMENT OF AGRICULTURE  
FOOD SAFETY AND QUALITY SERVICE  
MEAT AND POULTRY INSPECTION PROGRAM  
WASHINGTON, D.C. 20250

## Meat and Poultry Inspection Manual

January 1978

**CHANGE:** 78-1

### MAINTENANCE INSTRUCTIONS

Remove Page	Insert Page	Numbered
265 and 266	265 and 266	78-1
269 and 270	269 and 270	78-1
293 and 294	293 and 294	78-1

### Pen-and-Ink Changes

Page 97, second column, cross off lines 2 and 3.

Page 142, section 18.24(g)(2)c, line 16, insert the words "must be" after the word "lots" and cross off the misspelled word "mu."

Page 212, MP Form 408, under "Form," cross off the "s" from the word "Meats" and add "/Poultry" after "Meat."

Page 212, MP Form 410, under "Distribution," add "and section 27.19(b)."

Page 213, MP Form 412, under "Distribution," cross off "See Form" and add "Data Processing Center, Des Moines, IO - original, Area office - copy."

Page 230, section 22.23(a), left column, line 4 from bottom, change "MP Form 412-8" to "MP Form 95."

MPI Bulletin 77-122, paragraph 3, line 2, change "MPI Bulletin 77-3" to "Manual Change 77-3."

### Bulletins Cancelled

Changes on Pages 265 and 270 cancel MPI Bulletin 77-118.

Change on Page 294 cancels MPI Bulletin 77-43.



as shown on shipping containers, and purpose for which the mixture is intended.

**(d) NFDM, MSG, Protein, Flour, etc.**

When samples of product with nonfat dry milk, monosodium glutamate, isolated soy protein, soy protein concentrate, soy flour, hydrolyzed plant protein, gelatin, etc., are submitted, amount(s) of additive(s) in finished product must be indicated in block 15 of MP Form 22 (rev. October, 1973).

**(e) Luncheon-Potted Meat**

Since water-protein ratio varies with percent of tripe, tongues, and hearts used in formulas, the inspector must record percentages of such ingredients on MP Form 22 when submitting samples for analysis.

### 23.5 SHIPPING OF SAMPLES

Exercise extreme care in preparing, packaging, and mailing samples. Samples may be mailed any day, provided postal service is available at time of mailing.

**(a) Unsatisfactory samples**

When plastic sample containers are broken, torn, or otherwise perforated, the sample is useless for analytical work.

Since decomposed or damaged samples adversely affect the accuracy of analytical results, they will not be analyzed.

Chemists in charge of laboratories will assist inspectors in developing satisfactory mailing procedures by reporting when samples arrive in unsatisfactory condition.

**(b) Containers**

Fiber cartons for forwarding samples are stocked at all MPI field laboratories. An adequate supply of sample containers and cartons shall be available at each plant. When fewer than

three samples are placed in the carton, fill additional space with paper or other lightweight packing material.

**(c) Mailing Franks**

MP Form 13 must be used for perishable or priority samples and AD Form 11 for other samples. These forms are available from regional offices.

When MP Form 13 is used (1) type or print the name and address of the appropriate laboratory on the "priority mail--perishable" side and the return address on the reverse, (2) firmly secure the form to the package, and (3) deposit the package at the local post office, if feasible.

When MP Form 11 is used (1) type or print the name and address of the appropriate laboratory on one form and the return address on another, (2) securely attach both forms to the container, and (3) close and tie the container showing the laboratory address.

NOTE: Do not send samples by air express.

### 23.6 SPECIAL SAMPLES

When a sample is sent to the laboratory for special purposes, make a notation on the form to that effect, or the form should bear reference to a letter or other communication. If a notation does not appear on the form to indicate special handling, the sample may be given the usual analysis for the class of product.

**(a) Reimbursable**

Identify each sample submitted under reimbursable program, (i.e., Food Inspection Service, Certification Service, specification work performed for other governmental agencies, etc.) showing "Reimbursable" on MP Form 22 in block 13.

**(b) Federal-State Program**

Identify each sample submitted from

plants operating under Federal-State Cooperative Program, described in the Wholesome Meat Act, by showing "WMA" in block 13 of MP Form 22. Normally, samples taken under this program are submitted by a State inspector.

**(c) Litigation Samples**

Litigation samples are collected in anticipation or as a result of law-suits involving alleged violations of the FMIA and PPIA.

The inspector must:

1. Protect identity and integrity of such samples at all times, by personally transporting them to the laboratory, or by shipping them "Registered" under seal.

2. Keep an adequate reserve sample under seal in case of loss or necessity for subsequent confirmation.

3. Notify the laboratory of shipping and approximate time of sample arrival.

**(d) Samples Requested by PLS**

Do not send samples submitted at request of PLS on matters handled by that office to chemistry laboratories (see Subpart 17-A).

**(e) Vegetable Oil, Animal Fat**

To determine whether animal fats have been added to product identified as "vegetable oil," send samples to:

Scientific Services Laboratory  
USDA - FSQS - MPI  
417 Federal Building  
Kansas City, Kansas 66101

When mono- or diglycerides are used, the inspector also submits a 1/4-pound sample of the mono- and/or diglycerides.

The inspector should record on MP Form 22 product formulation, code markings, and the following request: "For animal fat determination - send copy of results to FO - random sample program." He may also sample product at any time when he has reason to

doubt product and/or label compliance. MP Form 22 should be completed and addressed as above, except the words "Random Sample Program" should be replaced by "Special Sample."

**23.7 RECORDS**

Maintain sample records at each plant. Such records should be as shown in Charts 23.1 and 23.2. Product name shall be that shown on the label. For product codes see Part 20, Exhibit A.

When a sample is submitted to the laboratory, enter sample number for each product in appropriate month column. When laboratory results are received, cross through the number on the chart representing that sample if in compliance, encircle if in violation.

(5) **Tongue depressors.** Sterile tongue depressors for diagnostic microbiology and other specialized sampling purposes. Catalogue No. 11798-006, American Hospital Supply, Evanston, Illinois 60201.

(6) **Centrifuge tubes.** Sterile, disposable, plastic centrifuge tubes, (50 ml.) available from most local scientific supply companies. Catalogue No. 2070, Falcon Plastics, Division of Becton-Dickinson Laboratories, Inc., 1950 Williams Drive, Oxnard, California 93030.

(7) **Shipping containers.** Insulated shipping containers are available from regional offices.

(8) **Scissors.** Sterile scissors set. Catalogue No. 32798-125, American Hospital Supply, Evanston, Illinois 60201.

(9) **Scalpels.** Sterile disposable scalpels. Catalogue No. 32390-022, American Hospital Supply, Evanston, Illinois 60201.

#### (d) Procedures

(1) **Field sterilization.** When sterilized instruments--knives, spoons, scissors, chisels, and other nonexpendable metal items--are not available, use one of the following sterilization methods after instruments are thoroughly washed:

1. Flame sampling end of tools with a propane torch, air cool and protect it from contamination before use.

Caution: Excessive heating dulls knives and scissors.

2. Immerse sampling end of tool in sodium hypochlorite solution for 1-2 minutes. Shake excess solution from utensil and protect sampling end from contamination. The solution may be prepared by adding 2 ounces of commercial bleach to a gallon of potable water. Similar solutions are available in many plants.

Note: This is an effective, easily

performed procedure and uses equipment available in any plant. A bucket, sampling tools, household bleach, and hand washing facilities provide necessities for online sampling.

3. Immerse sampling end of cleaned tool in 180° F. water for 1 minute. Before use, protect sampling end from contamination.

(2) **Size and number of samples.** Five to 10 ounces of product (150 to 300 grams or ml.) or consumer-size packages of final product are usually enough for a sample.

Sample size of blood, serum, urine, pus, exudate, spinal fluid, etc., is determined by individual conducting sampling or by consulting with the laboratory. Take samples representative of the product or significant to the suspected disease process. Samples from normal product or animal tissue should be taken and submitted as controls. Number of samples taken for analysis requires some degree of judgment. Significance of findings increases with number analyzed, but laboratory facilities are limited. Therefore, number of samples to be drawn will be designated by appropriate laboratory on all survey programs initiated by STS-SS. FO will designate number of samples to be drawn for control programs initiated by FO. For individual tests initiated in the field, the circuit supervisor will consult with FO.

(3) **Product samples.** Follow general aseptic procedures described under Sec. 23.11(d)(1).

(4) **Online sampling.** A plant employee, who ordinarily handles product at a particular point of a processing line, may take samples with his hands instead of using sterile implements. This is an acceptable technique since the worker touches the product anyway. Others must not touch product, container lip, or part of sterile implement that will contact product.

Place sample into a sterile Whirl-Pak bag, fold top of bag several times, close wire end over fold, and freeze sample without delay.

(5) Diagnostic Samples. To minimize contamination, take diagnostic microbiological specimens before the histopathological, and immediately freeze them.

(i) Serum. Serum submitted for serological diagnostic studies should be separated from the blood before freezing.

(ii) Synovial fluid. Submit intact joint and surrounding muscle in a poly bag.

(iii) Tissues. Tissue samples from suspected septicemic cases should be approximately 2 x 1 x 1 inches in size. Place each sample in a separate bag. Do not pool samples.

(iv) Gross Lesions. When gross lesions are numerous, submit excised whole lesions or groups thereof for both diagnostic microbiology and pathology. When only one lesion is found, excise entire lesions; cut in half, and submit as above.

(v) Antibiotic residue; species identification. Samples submitted for these purposes need not be taken aseptically, but they should be packed and shipped as described under "preparing and shipping." Freeze tissue samples without delay. Dry or shelf-stable samples may be shipped without refrigeration.

#### (6) Unsatisfactory Samples.

(i) Thawed. Perishable product samples for microbiological or antibiotic residue analysis will not be analyzed if received in a thawed condition and/or in broken bags. Since results would not necessarily reflect original condition of product, analysis

of such samples produces data of no value.

(ii) Decomposed. Tissue samples for serological analysis (species identification) will not be analyzed if received in a decomposed condition.

#### 23.12 PACKAGING-SHIPPING SAMPLES

##### (a) Perishable Product Tissues

Proceed as follows:

1. Obtain a shipping container (Trans-Temp temperature controlled container) from regional office. Freeze temperature controllant canisters for 8-10 hours in a 0° F. to 10° F. freezer. Caution: Do not freeze below -10° F.

2. Sample should not be larger than available space. Freeze perishable materials immediately after sampling.

3. Place both controllant canisters in shipping container and bagged sample between canisters. The space should be completely filled. Use paper to fill space not used by product. If more space is needed, use another shipping container rather than trying to force too much into one.

4. Enclose applicable laboratory sample form in plastic bag.

5. Close and seal container according to printed directions on carton.

6. Affix MP Form 13 address label and mail immediately to appropriate microbiology laboratory. The mailing address in the Meat and Poultry Inspection Directory will be used for all laboratories except the Special Projects Laboratory. Samples for this laboratory should be addressed to:

Special Projects Laboratory  
USDA, FSQS  
P.O. Box 1980  
Washington, DC 20013

##### (b) Dry Product

Do not freeze dry product--milk, breading mix, eggs, spices, etc. To ship, place unfrozen dry product in suitable, strong container and send to laboratory by regular mail.

usually given away to charitable organizations or to importer's employees. However, if requested, it may be shipped to a local official plant for further processing, provided it is acceptably packaged and properly identified as to contents and country of origin. In such case, the inspector assures that (1) each carton is cross taped and stamped, and (2) the shipment is accompanied by a modified MP Form 408. Product from lots awaiting laboratory or incubation results must not be shipped or given away until favorable results are received.

## 27.21 REJECTED SHIPMENT

### (a) Identification

Rejected shipments shall be identified as "U.S. Inspected and Refused" in a manner acceptable to the area supervisor.

### (b) Shipping Under Seal

Refused product, shipped from destination inspection point to original port of entry or between MPI circuits, shall be shipped under official seal.

### (c) FO Notification

In all refused entry cases, the inspector shall immediately send the following information to FO-FP:

1. Copies of certificates and forms.
2. U.S. Customs entry number.
3. Product name.
- a. Origin (plant, country).
- b. Amount inspected, refused.
- c. Rejection reason.
4. Inspection circuit and date.

### (d) Product Disposal

**(1) Defective portions.** Defective portions must be removed from their lots and separately identified. Depending upon extent and/or type of damage, affected portions may be (1) refused entry without formal sampling, (2) given formal sampling, or (3) importer may be allowed to remove damaged units and present the rest of the lot for inspection.

### (2) Damaged or defective product.

All damaged or defective product (sorted) must be either shipped out of the United States or destroyed for human food purposes. When sorted from the lot (before or after inspection) for reexport, the importer will complete U.S. Customs Form 7512 as required in 27.21(f).

### (3) Direct supervision.

The inspector will directly supervise destroying or denaturing refused product at inspection point.

Charges will not be made for such supervision during inspector's base time. However, if importer prefers to move such product without denaturing to an animal food manufacturer, inspector's time to control the product is reimbursable.

### (4) Time.

The inspector shall inform importers that rejected shipments shall be disposed of within 30 days after completed inspection.

Extension may be granted by RD, provided the importer submits a written request indicating sound reasons.

Extension shall not be granted beyond 90 days of completed inspection.

### (e) Product Reconditioning

Except as outlined below, the inspector shall not permit reconditioning refused product unless authorized by FO-FP.

#### (1) Transportation-handling damage.

Shipments, refused entry for damage incurred during transit, handling or storage, may be sorted and undamaged portions reoffered for inspection. This can only be permitted when there is no evidence that the product was improperly prepared or certified, or that it is otherwise unsound.

#### (2) Container defects.

Rejected shipments, not exceeding defect limits in "Rejected With Sorting Allowed" table on MP Form 460, may be sorted and reoffered for inspection.

**(3) Marking-labeling defect.** Shipments refused entry for marking or labeling defects may, depending upon deficiency, be remarked or relabeled if authorized by FO.

**(4) Underweight.** Shipments refused for "short weights" (other than consumer size packages) may be rehandled without FO authorization. The importer must agree to correctly remark the product under ID Service, as approved by circuit supervisor, or arrange to have the product further processed at an official plant.

If further processing is requested, receiving plant management shall give the inspector a letter, in duplicate, stating that the product is being accepted at actual weight and for reprocessing only. Shipment will be made with a modified MP Form 408.

Original letter shall be filed with import inspection papers; duplicate and MP Form 408 shall accompany the shipment.

**(5) Privilege; supervision.** Sorting or rehandling refused product, as above outlined, is a privilege. It should be properly accomplished by competent person(s) under inspector's supervision.

The inspector shall not allow this privilege more than once for any shipment unless authorized.

Sorting damaged or defective product shall be done under general supervision. Relabeling or reconditioning product shall be done under ID Service.

#### **(f) Inspection Point Notification**

When product is refused entry and destroyed or converted to other than human food, such information shall be returned to inspection point to complete the records. In all cases of refused product, the Director of Customs at original port of entry must be notified.

\* When product is refused entry and  
\* the importer (or his representative)  
\* wishes to reexport or transfer it into

U.S. Customs areas identified as "foreign-trade zone," the importer must complete and submit U.S. Customs Form 7512 or U.S. Customs Form D, as appropriate, to the MPI office and then to the U.S. Customs office. One copy must be conspicuously marked "MPI COPY," identified with a red strip, and submitted with a stamped envelope addressed to the proper MPI office.

After review, the MPI inspector will stamp all copies, using red ink, with the "U.S. REFUSED ENTRY" and the MPI office address stamp, and return them to the importer.

When the product is actually re-exported or transferred into the foreign-trade zone, U.S. Customs completes the form and sends the MPI copy to the MPI office. This copy is the official document identifying that refused product was reexported or transferred into a foreign-trade zone.

#### **(g) Animal Food.**

**(1) Application.** To divert product to animal food channels, the importer shall apply, in writing, to RD and identify cause of rejection and intended destination. Such product shall be used within 30 days after inspection.

The animal food manufacturer must apply for VS "Certification of Inedible Animal Byproducts" as outlined in ANH Memo 592.1.

**(2) Denaturing.** Product refused entry for contamination or other reasons not precluding its use as animal food, may be denatured by freely slashing and coating all surfaces with finely powdered charcoal or suitable dye solutions, or by grinding and mixing with coarsely ground bones.

Such product may be so handled, provided its use is not in conflict with any Federal and/or State laws or regulations.

Product refused entry cannot be used in certified animal foods.



UNITED STATES DEPARTMENT OF AGRICULTURE  
FOOD SAFETY AND QUALITY SERVICE  
MEAT AND POULTRY INSPECTION PROGRAM  
WASHINGTON, D.C. 20250

MEAT AND POULTRY INSPECTION REGULATIONS

JANUARY 1978

CHANGE: 78-1

MAINTENANCE INSTRUCTIONS

Remove Page

Insert Page (numbered 78-1)

SUBCHAPTER A - MANDATORY MEAT INSPECTION

45

45

46

46

PEN-AND-INK CHANGE:

On page 24 of the poultry inspection regulations, very top on left-hand side, change "381.47" to "381.37".

NOTE:

In the November issue of the monthly publication for the regulations, pages 73 and 74 were to be inserted into the poultry inspection regulations. This was not specified on the Maintenance Instructions sheet.



(§ 311.2(c) continued)

administered by an Animal and Plant Health Inspection Service, State, or accredited veterinarian<sup>1</sup> is found free of tuberculosis lesions during post-mortem inspection.

(d) Portions of carcasses and carcasses of cattle passed for cooking.

(1) When a cattle carcass reveals a tuberculosis lesion or lesions not so severe or so numerous as the lesions described in paragraph (a) of this section, the unaffected portion of the carcass may be passed for cooking in accordance with Part 315 of this chapter; if the character and extent of the lesions indicate a localized condition, and if the lesions are calcified or encapsulated, and provided the affected organ or other part is condemned.

(2) When the carcass of a cattle identified as a reactor to a tuberculin test administered by an Animal and Plant Health Inspection Service, State, or accredited veterinarian is found free of lesions of tuberculosis, the carcass may be passed for cooking in accordance with Part 315 of this chapter.

(e) Portions of carcasses and carcasses of swine passed without restriction for human food. Swine carcasses found free of tuberculosis lesions during post-mortem inspection may be passed for human food without restriction. When tuberculosis lesions in any swine carcass are localized and confined to one primary seat of infection, such as the cervical lymph nodes, the mesenteric lymph nodes, or the mediastinal lymph nodes, the unaffected portion of the carcass may be passed for human food without restriction after the affected organ or other part is condemned.

(f) Portions of carcasses of swine passed for cooking. When the carcass of any swine reveals lesions more severe or more numerous than those described in paragraph (e) of this section, but not so severe or so numerous as the lesions described in paragraph (a) of this section, the unaffected portions of such carcass may be passed for cooking in accordance with Part 315 of this chapter; if the character and extent of the lesions indicate a localized condition, and if the lesions are calcified or encapsulated, and provided the affected organ or other part is condemned.

(g) Carcasses of sheep, goats, and equines passed without restriction for human food. Carcasses of sheep, goats, and equines may be passed without restriction for human food only if found free of tuberculosis lesions during post-mortem inspection.

(h) Portions of carcasses of sheep, goats, and equines passed for cooking. If a carcass of any sheep, goat, or equine reveals a tuberculosis lesion or lesions that are not so severe or so numerous as the lesions described in paragraph (a) of this section, the unaffected portion of the carcass may be passed for cooking in accordance with Part 315 of this chapter; if the character and extent of the lesions indicate a localized condition, and if the lesions are calcified or encapsulated, and provided the affected organ or other part is condemned.

### § 311.3 Hog cholera.

(a) The carcasses of all hogs affected with hog cholera shall be condemned.

---

<sup>1</sup> Such testing is conducted in the tuberculosis eradication program of the Animal and Plant Health Inspection Service, U.S. Department of Agriculture.

(§ 311.3 continued)

(b) Inconclusive but suspicious symptoms of hog cholera observed during the ante-mortem inspection of a U.S. suspect shall be duly considered in connection with post-mortem findings and when the carcass of such a suspect shows lesions in the kidneys and the lymph nodes which resemble lesions of hog cholera, they shall be regarded as those of hog cholera and the carcass shall be condemned.

(c) When lesions resembling those of hog cholera occur in kidneys and lymph nodes of carcasses of hogs which appeared normal on ante-mortem inspection, further inspection of such carcasses shall be made for corroborative lesions. If on such further inspection, characteristic lesions of hog cholera are found in some organ or tissue in addition to those in the kidneys or in the lymph nodes or in both, then all lesions shall be regarded as those of hog cholera and the carcass shall be condemned. Immediate notification shall be given by the inspector to the official in the Veterinary Services unit of the Animal and Plant Health Inspection Service who has responsibility for control of swine diseases in the State where the swine are located.

\* \* \* \*

§ 311.5 Swine erysipelas.

Carcasses affected with swine erysipelas which is acute or generalized, or which show systemic change, shall be condemned.

§ 311.6 Diamond-skin disease.

Carcasses of hogs affected with diamond-skin disease when localized and not associated with systemic change may be passed for human food after removal and condemnation of the affected parts, provided such carcasses are otherwise healthy.

§ 311.7 Arthritis.

(a) Carcasses affected with arthritis which is localized and not associated with systemic change may be passed for human food after removal and condemnation of all affected parts. Affected joints with corresponding lymph nodes shall be removed and condemned. In order to avoid contamination of the meat which is passed, a joint capsule shall not be opened until after the affected joint is removed.

(b) Carcasses affected with arthritis shall be condemned when there is evidence of system involvement.

§ 311.8 Cattle carcasses affected with anasarca or generalized edema.

(a) Carcasses of cattle found on post-mortem inspection to be affected with anasarca in advanced stages and characterized by an extensive or well-marked generalized edema shall be condemned.

FOR SAFETY

# A GOOD NIGHT'S



# A SAFER DAY'S WORK

Sid Hix

NATIONAL SAFETY COUNCIL



CHICAGO • PRINTED IN U.S.A.

0097 -A

UNITED STATES DEPARTMENT OF AGRICULTURE  
Food Safety and Quality Service  
Washington, D.C. 20250

Official Business  
Penalty for Private Use, \$300

POSTAGE AND FEES PAID  
U.S. DEPARTMENT OF  
AGRICULTURE  
AGR 101  
FIRST CLASS

